

FORTUNE

COOKIE

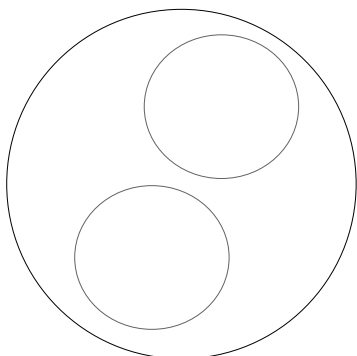
RECIPE

Preheat a cast iron or nonstick pan, the one you use for pancakes, until a drop of water skitters along the surface.

Whip egg whites with a good pinch of salt until light and frothy (not as frothy as for a meringue, just to the very-bubbly stage). Whisk sugar in a bit at a time, then the oils a little at a time. Mix the water with the cornstarch and a little of the egg mixture, a teaspoon or two, then combine all and whisk thoroughly.

If you're working alone, make two cookies at a time, and stir the batter between each batch of two. (With an accomplice you can do more but since they cool very very fast, and become unfoldable, two is an okay number on your own.)

Drop a tablespoon of batter in the hot pan, working quickly to spread the batter as thinly and evenly as possible with the back of a spoon. Repeat with a second cookie on the opposite side of the pan, thusly:



(MAKES 10 OR 12)

- 2 EGG WHITES
- 1 BIG PINCH SALT
- 2 TABLESPOONS SUGAR
- 1 TABLESPOON PLUS 1 TEASPOON NEUTRAL OIL (CANOLA, PEANUT, CORN)
- 2 TEASPOONS TOASTED SESAME OIL
- 2 TABLESPOONS WATER
- 1/4 CUP CORNSTARCH

The heat should be moderate and even, and you need to leave them for longer than you think; you should be able to see the whole underside browning slightly before the flip, about three minutes in. It's easier to turn them with your hands than with a spatula (lift one edge first and then gently pull free of the pan). When both sides have taken on that toasty color, you're ready to fold.

Have a small glass ready for the folding process. Work fast! Pull the cookie off the pan and lay your fortune across the middle. Fold the cookie in half; hold the corners and fold across the edge of your glass into the familiar fortune cookie shape.

Many recipes suggest that you cool the finished cookies in a muffin tin, and that'll work fine, but I found they cool so fast you can just hold them for a few seconds and the shape will set.

**Happy divination
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